

WINE

Champagne, France		Glass	Bottle
Nv	Royale Réserve Brut, Philipponnat	175,-	1050,-
Nv	Royale Réserve Brut Rosé, Philipponnat	185,-	1100,-

Catalonia, Spain			
Nv	Mont Ferrat L’Americano, Cava Brut ECO	135,-	795,-

White wine			
	Riesling, Loimer Kamptal, AUT	155,-	695,-
	Mucchietto Bianco, Chardannoay Pasqua Sicily, ITA ECO	130,-	585,-
	Hörner Steinbock, Reisling, Pfalz GER	145,-	650,-
	Fryer`s Cove, Sauvignon Blanc, Western Cape, RSA	145,-	635,-
	Domaine des Grandes Perrières, Sancerre, FRA	185,-	850,-
	Domaine Louis Moreau Petit Chablis, FRA	150,-	680,-
	Charly Nicolle, Chablis Per Aspera, FRA	190,-	890,-
	Grüner Veltliner Weinvierter, Groiss, DAC, AUT, ECO	145,-	655,-
	Bourgogne Chardonnay, Louis Moreau, FRA	167,-	750,-

Rosé wine			
	Scalunera Etna Rosato ITA	135,-	610,-

Red wine			
	Maison Champy, Bourgogne Pinot Noir, FRA	185,-	850,-
	Mucchietto Nero D’avola, Pasqua Sicily ITA ECO	130,-	585,-
	Hahn, Cabernet Sauvignon, California, USA	170,-	795,-
	Bourgogne Pinot Noir, Prestige, Henri Villamont, FRA	167,-	750,-
	Chateau Pesquié Terrasses Rouge, Grenache, Syrah, FRA	140,-	630,-
	Le Orme Barbera d’Asti, Michele Chiarlo, Piemonte, ITA	160,-	765,-
	Damilano “Marghe” Langhe Nebbiolo, Piemonte, ITA	170,-	795,-
	Barbera D’Alba Superiore D.O.C Castello di Nieve, ITA		895,-
	Griottes Beaujolais, Domaine P-M Chermettes, FRA	142:-	605,-



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—BRASSERIE—

COCKTAILS

5 cl

Spritz - Limoncello / Aperol	155,-
Backstage Meadowsweet Lingonberry	155,-
Stockholms Bränneri och Backstage Signature drink	
Negroni	165,-
Stockholms Bränneri Gin, Martini Rosso & Campari	
Apple punch	155,-
Stockholms Bränneri Gin, akvavit, apple, krondill	
Pink Paloma	155,-
Stockholms Bränneri Pink Gin, grapefruit, lime	
Old Fashioned	165,-
Buffalo Trace, bitter, sugar	
Espresso Martini	165,-
Koskenkorva, Borghetti, espresso	

BEER AND CIDER

Beer, Cider		
Session IPA, Sthlm Brewing 4,2% 33 cl		89;-
Bright light, Sthlm Brewing, Pale Ale, Glutenfree, vegan 5,5% 33cl		89;-
Djurgårdslager StockholmBrewing 5,2% ECO 33 cl		89;-
Daura Damm , Estrella Gluten Free		85;-
Mariestad lager, draft 4,8%, 40 cl		85,-
Sleepy Bulldog, Pale Ale draft 4,8% 40 cl		85,-
Third Mate Missing IPA, draft 5,9% 40 cl		85,-
Briska Cider, bottle , 4,5% 33 cl		83,-

Alkoholfritt / Non Alcoholic		
Sparkling / White / Red Wine	75,-	350,-
Melleruds Alkohofria 0,5%	55;-	
Easy Rider IPA 0,4%	55;-	
Briska Cider Alkoholfri 0,5% 33cl	55:-	
Soda, Juice	45;-	

ÅRE Sparkling water, natural mineral water from the Åre Source in Northern Sweden’s well-preserved surroundings, 75cl	65;-
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SNACKS

Marinerade oliver Marinated Olives	75,-
Chips Crisps	55,-
Marconamandlar Marcona almonds	75,-
Friterad kronärtsskocka med parmesan crème Crispy fried artichokes with parmesan crème	95,-

FÖRRÄTTER / STARTERS

Råbiff med rödbeta, dijonnaise, picklad rödlök, parmesan Steak tartare with beetroot, dijonnaise, pickled red onions and parmesan	195,-
Chark och ost med knäckebröd, äpple/päron och valnötsmarmelad Charcuterie and cheese with crispbread, apple/pear and walnutmarmelade	255,-
Karamelliserad morotssoppa med stekt kammussla, choritzo smulor Caramelized carrot soup with seared scallop, chorizo crumbs	169,-
1/2 Moules - blåmusslor i vitt vin, vitlök, örter 1/2 Mussels steamed in white wine, garlic, herbs	185,-
Kantarelltoast på surdegsbröd, färskost och hyvlad gruyère Chanterelletoast on sourdough, cream cheese and gruyère	185,-

SIDES

Grönsallad Green salad	65,-
Tomatsallad Tomato salad	75,-
Pommes Fries	75,-

VARMRÄTTER / MAINS

Grillad entrecôte med tomatsallad, pommes, dragonemulsion Grilled entrecôte with tomato salad, fries, tarragon emulsion	345,-
Råbiff med rödbeta, dijonnaise, picklad rödlök, parmesan, pommes Steak tartare with beetroot, dijonnaise, pickled red onions and parmesan	265,-
Halstrad röding med bakad palsternacka, kantareller, musselsmörsås, fänkål Seared artic char, roasted parsnip, chanterelles, fennel and mussel butter sauce	325,-
Grillat majskycklingbröst med rotsellericrème, broccolini, parmesancrisp Grilled corn-fed chicken breast with celeriac crème, broccolini, parmesan crisp	265,-
Moules frites - blåmusslor i vitt vin, vitlök, örter, pommes Moules frites - mussels steamed in white wine, garlic, herbs, pommes	285,-
Krämig svamppasta med spenat, parmesan Creamy mushroom pasta with spinach, parmesan	225,-

NÅGOT SÖTT

Crème brûlée Crème brûlée	95,-
Mörk chokladmousse med myltade bär, karamelliserade nötter Dark chocolate mousse with macerated berries, caramelized nuts	95,-
Backstage’s sticky toffee pudding med vaniljglass, kolasås Backstage’s sticky toffee pudding with vanilla ice cream, caramel sauce	125,-
Chokladtryffel Chocolate truffle	55,-
Kvällens glass Ice cream of the evening	55,-

Allergier? Säg till så hjälper vi dig!
Allergies? Let us know and we’ll help you!